

"Recipes from the Chef's Kitchen"

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Dupont Grille
located in the Jurys Hotel
1500 New Hampshire Ave. NW
Washington, D.C. 20036
202-939-9596



Duane Keller - Executive Chef

Crunchy Vegetable and Jasmine Rice Handrolls



The Remoulade

Ingredients:

- 1) 1 tbs. Mayonnaise
- 2) 1 tbs. Tom Yum Paste
- 3) 1 tsp. Sesame Seeds - black
- 4) 1 tsp. Sesame Oil
- 5) 1 tsp. Rice Wine Vinegar
- 6) 1 tbs. finely cut Scallions

Preparation:

Whisk all the ingredients together well.

The Rice

Ingredients:

- 1) 1/2 cup Jasmine Rice - washed twice
- 2) 1 tsp. Sugar
- 3) 3/4 cup Water
- 4) 1 pinch Salt
- 5) 2 strands Lemon Grass
- 6) 2 strands Ginger

Preparation:

- 1) Cook rice with the remaining ingredients until tender.
- 2) Remove from the heat and serve at room temperature.
- 3) Rice should be somewhat sticky.

The Vegetables and Nori

Ingredients:

- 1) 1/2 Avocado
- 2) 20 each Daikon Sprouts
- 3) 1 Cucumber - seeded and julienned
- 4) 4 blanched Asparagus Tips - 2 inches long
- 5) 4 thinly cut Carrot - 2 inches long
- 6) 4 Watercress Sprigs
- 7) 4 Shiitake Mushroom Strips - gently sauteed in Sesame Oil
- 8) 2 sheets of Nori

The Final Assembly:

- 1) Cut Nori in half.
- 2) Brush with Remoulade (recipe above).
- 3) Spread 2 tablespoons of rice (recipe above) evenly on the Nori.
- 4) Lay the remaining vegetables on the rice.
- 5) Roll the Nori around the rice and vegetables.
- 6) Serve tepid.

Horseradish Crusted Chilean Sea Bass on Lobster Mashed Potatoes with Asparagus and Lemon Butter Sauce



The Crust

Ingredients:

- 1) 1/2 cup Panko - Japanese Bread Crumbs
- 2) 2 oz. melted Butter
- 3) 1 tbs. prepared or fresh Horseradish
- 4) Salt and Pepper
- 5) 1 tsp. chopped Parsley

Preparation:

- 1) Mix the ingredients well.
- 2) The butter will be the last to bind.

The Mashed Potato with Lobster Meat

Ingredients:

- 1) 1 cup Potatoes (New, Red, Yukon, Russett)
- 2) 2 oz. diced cooked Lobster Meat
- 3) 1 tbs. Butter

Preparation:

- 1) Cook the potatoes and mash them.
- 2) Mix in the lobster and butter.

The Sauce

Ingredients:

- 1) 2 oz. Chardonnay or Sauvignon Blanc
- 2) 2 tbs. fresh Lemon Juice
- 3) 2 oz. Unsalted Butter - room temperature
- 4) Salt and Pepper to taste

Preparation:

- 1) Reduce wine and lemon juice 75 percent or it naps a spoon.
- 2) Remove from heat and stir in the butter slowly.
- 3) Season with salt and pepper.

The Asparagus

Ingredients:

8 small Asparagus Spears

Preparation:

- 1) Cook the asparagus until they are tender.

The Chilean Sea Bass

Ingredients:

- 1) One 6 oz. Chilean Sea Bass Fillet
- 2) The crust (prepared above)

Preparation:

- 1) Place the crust on top of the sea bass.
- 2) Saute the fillet skin side down for a couple of minutes.
- 3) Place in an oven at 350 degrees for 10 minutes or until done.

The Plating

- 1) Put the potatoes in the middle of the plate.
- 2) Place the asparagus on top of the potatoes.
- 3) Place the sea bass on top of that.
- 4) Drizzle the sauce over the fish and around the plate.

Good Eating!!!



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